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by Pall Olafsson

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As mentioned in the Annual Report 1984, the Laboratories arranged a seminar on the occasion of the 50th anniversary of the Laboratories and all papers presented at the seminar were published in special Seminar Proceedings in January 1985. Some foreign scientists were invited to the seminar. Extracts of all papers presented at the seminar are included in the Annual Report 1985. The following employees of the Laboratories contributed to the publication.

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